

EKSPEDISJONSHALEN

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
200,- / 1300,-

CRÉMANT

Léonce Bocquet Crémant de Bourgogne
140,- / 725,-

CAVA

Castellblanc Extra Brut
130,- / 645,-

SOMMERRO
GIMLET
185,-

SOMMERRO
DRY MARTINI
205,-

SOMMERRO
SIDECAR
195,-

PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with smoked ham, comté & mustard mayo
W, E, M, MU, SU 135,-

CHARCUTERIE with selection of salami & hams
SU 235,-

**SALTED MARCONA
ALMONDS**
AL
85,-

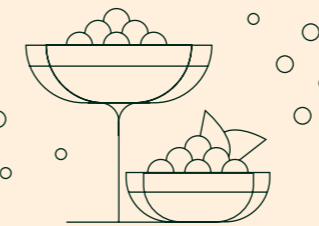
OLIVES
85,-

SOURDOUGH BREAD
with Røros Smør (whipped butter)
W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 60,- / 345,-
TODAY'S OYSTERS with soya & ginger dressing • MO, SU, S, SE. 66,- / 365,-

SOMMERRO OSCIETRA CAVIAR
30g caviar, potato chips, egg & crème fraîche
F, E, M 995,-

SOMMERRO CAVIAR TASTING
3x10g caviar, potato chips, egg & crème fraîche
F, E, M 1095,-



TODAY'S MAIN
395,-

CHEF'S THREE COURSE MENU
795,-

CHEF'S THREE COURSE VEGETARIAN
695,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
185,-

HORS D'OEUVRES

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small 225,-
Large with fries + 80,-
Add 10g caviar + 315,-

BUFFALO MOZZARELLA SALAD with tomatoes from Hanasand • M. 245,-

ENTRÉE PRIX FIXE - Today's starter 225,-

SHELLFISH PLATEAU FOR TWO with boiled lobster, oysters, variety of sashimi,
crab claws, shrimps, dressings & bread. • SK, F, HV, R, M, E, SU, SE. 1750,-

PLATS PRINCIPAUX

SOMMERRO BURGER with 100% Norwegian beef,
cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 285,-

SOMMERRO VEGETARIAN BURGER
with brioche, grilled oyster mushroom, coleslaw, red onion & pomme frites • W, E, M, R, SU 275,-

PROVENCE VEGETABLE TERRINE (V)
with tomato soup, feta, basil and olives • E, SU, W 275,-

LINGUINE PASTA ALLE VONGOLA
with chili, parsley, olive oil and lemon • W, E, MO, SU 295,-

CONFIT TROUT with herb-mussel veloute, pickled radish og edamame beans • M, F, MO, SU, S. 395,-

FROM THE GRILL

GRILLED TURBOT with baby gem salad,
turnip, tomato, orange and beurre blanc
F, M, SU 415,-

DRY-AGED BLACK ANGUS
with Béarnaise or Café de Paris Butter
E, M, SU 395,-

SLOW COOKED LAMB SHOULDER FOR TWO with
ratatouille, new potato and red wine sauce
SU, CE, M 795,-

WHITE WINE

SOMMERROS HOUSE WHITE 130,- / 595,-

GEORG BREUER
Riesling "Sauvage" 155,- / 750,-

LOUIS MOREAU, Chablis 175,- / 850,-

FRANC MILLET, Sancerre 180,- / 900,-

ANDRÉ GOICHOT
Château du Cray Chardonnay 205,- / 1000,-

LUIS SEABRA "Granito Cru" Alvarinho . . . 245,- / 1200,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 595,-

CHATEAU D'ESCLANS
Whispering Angel 205,- / 1000,-

RED WINE

SOMMERRO HOUSE RED 130,- / 595,-

FONTANAFREDDA "Ebbio" Nebbiolo . . . 160,- / 750,-

GUTZLER Pinot Noir Trocken 170,- / 800,-

MOUTON CADET Réserve Graves 175,- / 850,-

CATENA "Paraje Altamira" Malbec 185,- / 900,-

REMELLURI Rioja Reserva 245,- / 1200,-

ALCOHOL FREE

SPARKLING TEA BLÅ 115,- / 525,-

BAGSTEVOLD EPLEMOST 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE 84,-

LUSCOMBE RHUBARB CRUSH 84,-

PROHIBITION FRUITY Sommerro Cocktail 145,-

PROHIBITION APERITIVO Sommerro Cocktail . . . 145,-

GARNITURE

GREEN SALAD
with Dijon vinaigrette • MU, SU 85,-

GRILLED CORN
with garlic & parsley • M 95,-

TODAY'S GREENS 85,-

POTATOES FROM TYLLDAL
with Lofoten Seaweed butter • M. 85,-

FRENCH FRIES 85,-

F=FISH, E=EGG, M=MILK PROTEIN, W=WHEAT, MU=MUSTARD, SU=SULFIT, AL=ALMONDS, R=RYE, MO=MOLLUSCS,
SH=SHELLFISH, CE=CELERY, B=BARLEY, WN=WALNUTS, PI=PISTACHIO, HN=HAZELNUTS

EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE
· OSLO · 1931 · FROGNER ·